

**STAVIS SEAFOODS INC.
7 CHANNEL STREET
BOSTON, MA 02210**

FIRE PREVENTION PROGRAM

The following written Fire Prevention Program has been established for Stavis Seafoods, Inc. This written plan will be available in the Quality Assurance office for review by any interested employee.

The Regulatory Affairs Manager is responsible for the development and implementation of this plan.

The Regulatory Affairs Manager is the contact person for further clarification or explanation regarding this plan.

1. List of Major Workplace Fire Hazards

It is the responsibility of the Regulatory Affairs Manager to conduct an inventory of the facility to determine the types and locations of potential fire hazards.

Workplace inventories for potential fire hazards will be updated annually or whenever new fire hazards are introduced or the layout or design of the facility changes.

The following is a list of the major workplace fire hazards known to be present at this facility.

Workplace Fire Hazard	Location within the Facility
Flammable Liquid Storage	Compressor Room – Indoor storage cage
Propane Cylinder Storage	Compressor Room – Indoor storage
Space Heaters – 11 (electric)	1 Facility Mgrs office 4 Shipping office 3 Cooler A 1 Cooler B 1 Mezz 1 Receiving

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2. Handling and Storage of the Major workplace Fire Hazards

Workplace Fire Hazard	Handling and Storage
Flammable Liquid Storage	QA Manager has the responsibility to ensure that employees store all flammable liquids within the approved indoor storage cage.
Propane Cylinder Storage	Facility Manager will conduct a survey at the end of his shift to ensure that propane cylinders have been properly stored within the compressor room.

3. Potential Ignition Sources and their Control Procedures

It is the responsibility of the Regulatory Affairs Manager to conduct an inventory of the facility to identify the types and locations of potential ignition sources.

At a minimum, the workplace inventory for potential ignition sources and control procedures should be updated whenever new ignition sources are introduced or the control procedures have been changed.

Potential Ignition Source	Control Procedure
Employee smoking	Employees are allowed to smoke in designated areas only. Smoking areas are located in open air spaces outside front & rear entrances to facility.
Welding and Torch Cutting	Hoses are disconnected by Facility Manager after use.
Heaters 11 (electric)	Controlled thermostatically

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4. Types of Fire Protection Equipment and Systems

It is the responsibility of the Regulatory Affairs Manager to conduct an inventory of the facility to identify the types and locations of fire protection equipment and systems.

At a minimum, the workplace inventory for fire protection equipment and systems should be updated whenever new equipment or systems are introduced or the layout or design of the facility changes.

Equipment Type	Location	Mode of Operation	Employee Safeguards
ABC Extinguishers	See fire extinguisher location map Appendix A	Manual	Safety training
Automatic Sprinkler System	Entire facility	Heat and Smoke Activated.	Employees do not have access to sprinkler riser apparatus.

5. Personnel Responsible for Maintenance of Equipment and System

It is the responsibility of the Regulatory Affairs Manager to inspect fire extinguishers using the following schedule:

ABC Extinguishers: monthly

It is the responsibility of Kean Fire & Safety Equipment 1500 Main St Waltham, Ma (781) 899-6565 to maintain and test fire extinguishers using the following schedule:

ABC Extinguishers: annual maintenance & hydrostatic testing once every 5 years

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It is the responsibility of Carlisle Engineering Inc 132 Brookside Ave Boston, Ma 02130 to inspect the automatic sprinkler system annually.

6. Housekeeping Procedures

The following is the housekeeping schedule at this facility:

LOCATION	HOUSEKEEPING POLICY
Compressor Room	All chemicals are inventoried monthly, labeled and stored properly in a locked enclosure.

It is the responsibility of the Regulatory Affairs Manager to enforce the company's housekeeping policy.

7. Employee Training (SEE SAFETY TRAINING BOOK)

It is the responsibility of the Regulatory Affairs Manager to review this fire prevention plan on an annual basis in order to maintain adequate fire protection.

Annual Review: _____

Regulatory Affairs Manager
Stavis Seafoods, Inc.

Date: _____